RECIPES with CATSUP

FABULOUS ASPIC

(Pictured on front cover)

2 Tbsps. unflavored gelatine
1 cup boiling water
1 bottle (14 oz.) Del Monte® Catsup (1¼ cups)
3 Tbsps. lemon juice
2 tsps. brown sugar
1 tsp. Worcestershire sauce
¾ tsp. salt

Soften gelatine in ⅓ cup cold water; dissolve in boiling water. Add remaining ingredients and 1¼ cups cold water. Cool till syrupy and pour into 1-qt. mold (or individual molds). Refrigerate until firm. Unmold on greens. Serves 4-6.

Dish Note: (pictured inside front cover) Brighten a savory stew with Del Monte Catsup. Use it as part of the liquid in your favorite stew recipe.

FIESTA OMELET SAUCE

(Pictured inside back cover)

1 clove garlic, minced
2 Tbsps. chopped onion
2 Tbsps. olive or salad oil
¾ cup Del Monte Catsup
2 Tbsps. minced parsley
¼ tsp. oregano
½ tsp. cornstarch mixed with 1 Tbsp. water
1 can (7½ oz.) Del Monte Minced Clams
2 tsps. lemon juice
2 tsps. Worcestershire sauce

Sauté garlic and onion in oil. Add next three ingredients; simmer, covered, 15 min. Thicken with cornstarch. Stir in rest of ingredients and heat 1 min. more. At serving time, spoon hot sauce over puffy omelets. Makes 2 cups.

BASIC IMPERIAL DRESSING

(Pictured at left)

½ cup red wine vinegar
¼ cup brown sugar
1½ tsps. salt
1 tsp. onion salt
1 tsp. celery seed
1 tsp. paprika
1 tsp. dill weed
¼ tsp. fresh ground pepper
1 cup Del Monte Catsup
1 cup olive or salad oil
2 Tbsps. capers with juice
1 Tbsp. Worcestershire sauce
1–2 cloves garlic (on toothpick)

Combine first 8 ingredients and heat to boiling. Pour into quart jar and cool 10 min. Add remaining ingredients. Shake to blend. For light garlic flavor remove garlic after 1 hr. Makes 2¾ cups.

Cream Cheese Imperial: Soften 1 pkg. (3 oz.) cream cheese with ¼ tsp. *each* salt and pepper; gradually beat in ½ cup Basic Imperial Dressing. Serve over salad greens or with hot or chilled cooked vegetables such as asparagus, broccoli, or artichokes. Good dip with crisp vegetables.

Sour Cream Imperial: Combine ½ cup sour cream, ¼ cup Basic Imperial Dressing, 1 tsp. sugar, 2 Tbsps. Del Monte Sweet Pickle Relish. Tasty "dress-up" for simple wedges of head lettuce or tossed green salad.

Mayonnaise Imperial: Combine ½ cup mayonnaise and ¼ cup Basic Imperial Dressing. Stir in ¼ cup Del Monte Catsup. Serve with shrimp, tuna or other seafood salads.

VEAL PARMIGIANA

First make catsup sauce: In 1 Tbsp. olive or salad oil, sauté ½ med. onion, chopped, 1 cup sliced fresh mushrooms. Add 1 cup Del Monte Catsup, ½ cup water and ½ tsp. *each* sugar, oregano and garlic salt. Simmer gently 15 min.

2 eggs
Salt and pepper
¾ cup dry bread crumbs
¼ cup grated Parmesan cheese
1 Tbsp. minced parsley
1 lb. veal steak, cut ¼-in. thick
¼ cup olive or salad oil
½ lb. mozzarella or Jack cheese, sliced ¼-in. thick

Beat eggs with fork; season with salt and pepper. Combine crumbs, cheese and parsley. Dip veal in eggs, then crumbs. Heat oil and brown veal over moderate heat till golden. Transfer to baking dish; pour catsup sauce over veal and bake 15 min. at 325°. Top with cheese; bake 5 min. more, or till cheese is melted. Serves 4-6.

SAVORY BAKED BEANS

In 1½-qt. casserole, combine 1 can (1 lb. 15 oz.) baked beans with ⅓ cup Del Monte Catsup, 2 Tbsps. brown sugar, 1 tsp. prepared mustard and ½ to 1 cup diced Jack cheese. Scatter 2 strips diced bacon over top. Bake at 350° about 30 min. or till bubbly hot. Hearty luncheon or supper dish for 4.

HOT DOG CREOLE

½ cup rice
8–10 frankfurters, cut in 1-in. lengths
1 med. onion, chopped
2 Tbsps. butter or margarine
1 No. 303 can (17 oz.) Del Monte Family Style Corn
1 cup Del Monte Catsup
1 cup water
½ green pepper, diced
1 tsp. chili powder
½ tsp. garlic salt
½ tsp. dry mustard
½ bay leaf
Celery leaves, chopped

Put rice in buttered 2–2½ qt. casserole; add franks. Sauté onion in butter. Pour liquid from corn over onions; put corn kernels in casserole over franks. Add remaining ingredients to onion mixture; heat to boiling; pour into casserole. Bake, covered, 1 hr. at 400°. Serves 4–6.

QUICK WESTERN FISH BAKE

2 lbs. halibut, sea bass or rock cod, cut ¾-in. thick
2 Tbsps. butter or margarine
½ lemon, thinly sliced
½ cup sliced green onions
Salt
⅔ cup Del Monte Catsup
¼ cup water
2 Tbsps. minced parsley

Place fish in shallow baking dish; dot with butter. Arrange lemon on fish; top with onion and sprinkle with salt. Mix catsup with water; spoon over fish. Bake at 400° 25–30 min., or till fish flakes easily with fork. At serving time, sprinkle with parsley. Serves 4.

BASIC BBQ SAUCE

2 Tbsps. olive or salad oil
1-2 cloves garlic, minced
½ med. onion, diced
1 cup Del Monte* Pineapple Juice
1 bottle (14 oz.) Del Monte Catsup (1¼ cups)
1 lemon, thinly sliced
Parsley sprigs
2 Tbsps. Worcestershire sauce
1½ tsps. salt
½ tsp. monosodium glutamate
½ tsp. celery salt

In oil, sauté garlic and onion till tender; add remaining ingredients. Heat to boiling. Cover and simmer 20 min. Strain. Makes about 2 cups.

PARTY STYLE MEATLOAF

(Pictured on center fold)

Blend 1 beaten egg, 1 cup Basic BBQ Sauce, ½ cup soft bread crumbs, ¾ tsp. salt. Add 1 cup chopped fresh mushrooms (or 1 4-oz. can) and 1½ lbs. lean ground beef or lamb, mixing lightly, but thoroughly. Pat ½ mixture into 4" x 7" rectangle; arrange Del Monte Pineapple Chunks down center. Shape remaining meat over chunks, sealing edges. Bake, uncovered, in greased shallow pan at 350° for 40 min. Drain fat. Bake 20 min. more, basting loaf generously with BBQ Sauce twice. Garnish: green pepper rings and additional pineapple chunks. Serve with remaining BBQ Sauce, heated, to 6.

SUPER CHUCK ROAST

Cover and roast a blade chuck roast (2-3 in. thick) in 325° oven, allowing 25-30 min. per lb. When roast is half done, pour off fat; sprinkle with ½ tsp. *each* rosemary and thyme and pour ½ cup Basic BBQ Sauce over all. Continue roasting, covered, until well done, basting twice with more sauce. Serve with rest of sauce, heated.

SPECIAL SPARERIBS

(Pictured on center fold)

Rub 4 lbs. lean pork spareribs with 1 tsp. curry powder. Cut into sections. Arrange in shallow pan. Sprinkle with salt; roast for 30 min. at 450°. Drain fat. Brush 1½ cups Basic BBQ Sauce over ribs, coating well. Reduce heat to 350°; bake 1 hr. more, turning and basting twice. Serves 4-5.

SENSATIONAL CHICKEN

(Pictured on center fold)

Rub 1 cut-up chicken (3-3½ lbs.) with ½ tsp. powdered ginger. Dip pieces in soy sauce; coat with Basic BBQ Sauce. Let stand 1 hr. or more. Bake for 30 min. at 400°. Baste with more sauce; turn and baste again. Bake 30-45 min. more, or until fork tender, basting often with sauce and pan juices. (Total cooking time 1-1¼ hrs.) Serve with additional sauce, heated. 4 servings.

DAZZLE DIP

(Pictured at right)

2 pkgs. (3 oz. each) pimiento cream cheese
½ cup sour cream
¼ cup Del Monte® Catsup
½ tsp. paprika
½ tsp. garlic powder
½ tsp. salt
½ tsp. Worcestershire sauce
¼ tsp. Tabasco
½ cup minced cucumber (or celery and green pepper)
2 Tbsps. Del Monte Catsup

Blend cream cheese, sour cream, catsup and seasonings till smooth. Before serving, stir in cucumber; swirl in 2 Tbsps. catsup. Makes 2 cups. Serve with shrimp, bacon-wrapped meatballs, or cauliflowerets.

ZESTY BEAN DIP

1 can (15 oz.) small red beans
½ cup Del Monte Catsup
½ cup sour cream
2–3 tsps. chili powder
2 tsps. lemon juice
1 tsp. Worcestershire sauce
½ tsp. garlic salt
¼ tsp. salt
Green pepper or green chilies (optional)

Drain beans. Mix remaining ingredients in blender. Add beans and blend till smooth. If desired, stir in ½ minced green pepper or 1–2 minced green chilies. Makes about 2 cups. Note: To make without blender, mash beans with fork and combine as above, blending well. Serve with crisp vegetables or chips and crackers.

Del Monte® Catsup is zesty enough to add zip and tang to hamburgers, hot dogs and French fries, yet subtle enough to be used as an ingredient in your finest recipes.

Because only Del Monte Catsup is made with the gentler sparkle of pineapple distilled vinegar. So it's not sharp, brassy or overwhelming, just the perfect marriage of sweet, ripe tomatoes and subtle secret spices.

The exciting recipes in this booklet prove the delightful results that are possible when you cook with versatile Del Monte® Brand Catsup. Once you've tried one, you'll want to try them all!

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